

# Star Spangled Dinner

## SALAD

### Mixed Greens

with red strawberries, white balsamic vinaigrette, and blue cheese.  
Served with fresh baked sourdough rolls and butter

## DUET ENTRÉE

### Slow Oven-braised Short Rib with Glazed Cabernet Reduction Sauce & Pesto Marinated Oven Roasted Jumbo Shrimp

Served with Chef's medley of fresh seasonal vegetables and Yukon Gold potatoes  
*Gluten Free*

## VEGETARIAN OPTIONS

### Wild Mushroom Arancini

Oyster and shitake mushroom risotto with a mozzarella center, rolled in bread crumb and pan fried until golden brown and crispy over tomato-basil blush sauce. Paired with oven roasted seasonal vegetables.  
*Vegan*

### Chargrilled Vegetable Stack

Garden vegetables grilled and stacked over wild mushroom risotto with toasted garlic, tomato-tarragon sauce.  
*Vegan, Gluten-Free, Dairy-Free*

## DESSERT

### Monte Bianco

Layers of chocolate cake, chocolate mousse, and whipped cream topped with white chocolate shavings

## FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with organic macaroni and cheese. Served with seasonal fresh fruit and chocolate chip cookies.

